

## Pediococcus pentosaceus Powder

### Product Information

<b>Cat#</b>	PRBT-456
<b>Description</b>	<p>Pediococcus pentosaceus are coccus shaped microbes, Gram-positive, non-motile, non-spore forming, and are categorized as a "lactic acid bacteria".</p> <p>Pediococcus pentosaceus are categorized as a "lactic acid bacteria" because the end product of its metabolism is lactic acid. Pediococcus pentosaceus, like most lactic acid bacteria, are anaerobic and ferment sugars. Since the end product of metabolism is a kind of acid, Pediococcus pentosaceus are acid tolerant. They can be found in plant materials, ripened cheese, and a variety of processed meats. Pediococcus pentosaceus is industrially important due to its ability as a starter culture to ferment foods such as various meats, vegetables, and cheeses. Pediococcus pentosaceus bacteria is being cultured and researched for its ability to produce an antimicrobial agent (bacteriocins) as well its use in food preservation. Pediococcus pentosaceus can be cultured at 35 degrees C – 40 C but are unable to grow at 50 C . Pediococcus pentosaceus are able to grow in pH values between 4.5 and 8.0. The bacteria grow more stably at the more acidic pH range. Pediococcus are unique in that they form tetrads. These tetrads are formed "via cell division in two perpendicular directions in a single plane".</p>
<b>Applications</b>	<ul style="list-style-type: none"> <li>• Dietary Supplements - Capsules, Powder, Tablets;</li> <li>• Food - Bars, Powdered Beverages.</li> </ul>
<b>Appearance</b>	White To Light Yellow-Colored, Free-Flowing Powder
<b>Form</b>	White To Light Yellow-Colored, Free-Flowing Powder
<b>Activity</b>	10 billion CFU/g
<b>Stability</b>	24 Months
<b>Storage</b>	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.

## **Pediococcus pentosaceus Powder**

### **Synonyms**

Pediococcus pentosaceus Powder; Pediococcus pentosaceus

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